

HOT DATES WITH OLIVE OIL AND SEA SALT

This recipe is from Ashley Rodriguez's cookbook, *Date Night In*. These dates are so addictive. I find myself buying Medjool dates in bulk and making a few almost every afternoon while the girls nap. They're so simple, yet somehow complex and delicious and *just* the thing I need mid-day. I love to make these and a cup of black tea and zone out for a few minutes while eating them with my fingers. Trust me, you need to try these.

Ingredients.

1 tablespoon extra virgin olive oil

4-6 Medjool dates

flake salt (such as Maldon)

Directions.

Add the olive oil to a sauté pan over medium heat. Add the dates and stir to coat. Keep the dates moving so that they don't scorch but rather get warm and soft and blister slightly. After 3 to 4 minutes in the pan, place the hot dates on a plate and drizzle with the olive oil from the pan. Add a bit more olive oil if you'd like. Sprinkle with a pinch of flake salt. Serve immediately.

Serves 2.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

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